
Beginning at \$44.95 per person

Includes Soup or Salad, Entree, Sides & Soda
Choose from the selections below.

Soup or Salad - Select 1 (included)

French Onion Soup, Gruyère cheese

Mixed Field Greens, Char Signature Dressing

Caesar Salad, Parmigiano-Reggiano

Crisp Wedge, Maytag Blue Cheese, bacon

Kale Salad, Green Goddess dressing

Additions

Tomato & Bufala Mozzarella add \$4.95

Lobster Avocado Salad add \$9.95

Entrees - Select 3 (included)

Petite Filet Mignon, 8 oz., roasted garlic

Cedar Wrapped Organic Salmon, with tzatziki sauce

Roasted Organic Griggstown Chicken

Crab Cakes, fresh roasted corn, beurre blanc

Baby Back Ribs, Cheshire bourbon BBQ

Yellowfin Tuna, pastrami spiced, rye crumble

Berkshire Pork Chop, savory

Sides - Select 3 served family style (included)

Mashed Potatoes Potato Gratin

Sautéed Onions Seasoned Fries

Sautéed Mushroom Caps Creamed Spinach

Sautéed Spinach Italian Long Hot Peppers

Broccoli, garlic & olive oil Mac n' Cheese

Seasonal Vegetables (Chef's Choice)

Additions

Grilled Asparagus add \$2.95

Lobster Mac n' Cheese add \$3.95

Enhance your Experience

Add Additional Courses
Choose from the selections below.

Appetizers - Tier 1 - Select 3 family style add \$14.95

Fried Calamari, marinara, spicy aioli

Meat & Potatoes, braised short rib, potato gnocchi

Colossal Blue Crab Cocktail, white mustard

Baby Back Ribs, Cheshire bourbon BBQ

Stuffed Mushrooms, crabmeat

Little Necks, on the half shell

Lamb Lollipops, mango, chutney, herbs add \$2.95

Appetizers - Tier 2 - Select 3 family style add \$19.95

Crab Cakes, fresh roasted corn, beurre blanc

Lobster Cocktail, Char Signature Dressing

Sashimi Platter, scallion, lime & orange citronette

Kobe Meatball, tomato ragu, ricotta cheese

Shrimp Cocktail, cocktail sauce

East Coast Oysters, briny minerality

West Coast Oysters, cucumber, fruit finish

Seafood Tower, lobster, jumbo shrimp, jumbo lump crab, tuna tartare, oysters & clams served with mignonette, white mustard & cocktail sauce add \$10.00

Dessert - Select 2, includes coffee & tea add \$9.95

Tahitian Crème Brûlée ~ Brownie a la Mode

Triple Stuffed Nutella Chocolate Chip Cookies

~ Warm Bourbon & Pecan Bread Pudding~

~ Ice Cream (Seasonal flavors) ~ Sorbet

Additions

NY Style Cheesecake add \$4.95

Char Signature Chocolate Cake add \$4.95

Espresso add \$1.95

Cappuccino add \$2.95

Plating fee for outside desserts add \$2.00

Premium Menu Package

Try our Signature Steaks
Choose from the selections below.

Prime Steak & Optional Entrees

Grande Filet Mignon 12 oz. add \$13.95

55 day Kansas City, 20 oz., dry-aged add \$22.95

NY Strip, 12 oz. wet-aged add \$10.95

NY Strip 14oz., dry-aged add \$13.95

Cowboy Ribeye 20 oz., dry-aged add \$15.95

Veal Chop (seasonal) add \$11.95

Surf n' Turf 6oz filet, Maine tail add \$9.95

2 lb. Maine Lobster, live add \$13.95

2 lb. Stuffed Lobster, crabmeat add \$22.95

Children's Menu - (beverages included) \$14.95

Chicken Fingers, french fries

Angus Sliders, french fries

Mac n' Cheese, elbow pasta

Ravioli, tomato ragu

Compliment your Meal

Select from any price tier and our Sommelier will pair selections to compliment your meal
Choose from the selections below.
(Wine is priced per bottle per consumption)

Wine Tier 1 ~ \$40-\$49

Wine Tier 2 ~ \$50-\$59

Wine Tier 3 ~ \$60 & Up

Non-Alcoholic Beverages - unlimited add \$5.95

Non-alcoholic beer & Virgin Drinks

Fiji Spring Water & San Pellegrino Sparkling Water

Hors d'Oeuvres Menu - \$14.95 per hour
Select 5 items

Potato Pancake, apple compote, chive, sour cream
Mini Coney Island Hot Dogs, puff pastry, mustard
Cheese Puff, Gruyère profiterole, poppy seeds, mustard oil
Spicy Vegetarian Spring Roll. sweet chili sauce
Tomato Bruschetta, red onion, basil, olive oil, balsamic
Mini Caprese, bocconini, basil cherry tomato
Cherry Tomato Bon Bon, herbed goat cheese
Prosciutto wrapped asparagus, balsamic reduction
Macadamia crusted chicken skewer, peanut satay sauce
Goat Cheese rolled grapes, toasted almonds, black pepper
Lobster Stuffed Cremini Mushrooms
Knotted Scallops & Chorizo
Black Truffle Risotto Cake
Smoke Salmon Tea Sandwich, dill & crème fraîche
Wild Mushroom Ravioli, Parmigiano-reggiano
Mushroom Arancini
Tuna Tartare, Mini Cones, wasabi aioli, pickled ginger
Mini Waldorf Salad, endive filled with apples, walnuts, grapes
Mini Spanakopita
Mini Crab Cakes, spicy Aioli
Mini BBQ Short Rib
Mini Meatloaf
Crispy Coconut Shrimp
Lobster Spring Roll
Crab Bon Bon, stuffed with crab & citrus + \$2 supp p/p
Filet Mignon Carpaccio + \$2 supp p/p
Mini Steak Tartare + \$2 supp p/p
Caviar, Potato & Crème fraîche + \$4 supp p/p
Chilled Foie Gras + \$6 supp p/p
Lamb Lollipops + \$6 supp p/p
Seared Foie Gras, brioche, gelée + \$6 supp p/p

Your personal event planner

Cat Consten
contact me directly by
phone or via text
908.809.9081
Mon-Fri
events@charsteakhouse.com

Char Steakhouse
2 Locations

Raritan - US Hwy 202 North
Raritan, New Jersey 08869
908.809.9081

Red Bank - 33 Broad Street
Red Bank, New Jersey 07701
732.450.CHAR (2427)

